



# ENSP

ECOLE NATIONALE  
SUPERIEURE DE PATISSERIE  
FRANCE



INTERNATIONAL PROGRAMS

# MY PASTRY WEEK

## Feed your passion!

**ENSP is the leading training school in the world of Pastry. Our instructors are internationally recognized chefs who place great emphasis on technical skills and innovation. In one week, familiarize yourself with the expertise of the greatest French pastry chefs and bakers in the area of your choice.**

### Duration:

One week intensive Pastry and Bakery Arts program taught in English.

### «My Pastry Week»: practical and technical training that will enable you to:

- Develop your expertise of French pastry and bread making
- Master innovative recipes and techniques
- Share the approach and philosophy of ENSP and Alain Ducasse Education

**You will receive a certificate that is highly recognized by professionals around the world**

### This program includes:

- 35 hours of intensive practical training in the labs
- Coffee break and lunch from Monday through Friday
- Accommodation



ECOLE NATIONALE SUPÉRIEURE DE PATISSERIE  
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### For info, please contact:

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TRAINING PROGRAMS DESIGNED BY YVES THURIÈS & ALAIN DUCASSE



# MY PASTRY WEEK

A selection of modules  
based on your needs

## MACARONS AND PETITS FOURS • 1 WEEK

- Make a range of macaroons in various flavors.
- Make «fresh» petits fours (mini entremets ...)
- and «dry» petits fours (langues de chat, damier cookies ...)

## CHOCOLATE BONBONS • 1 WEEK

- Introduction to the fundamentals of chocolate-making (crystallization, tempering techniques, coating)
- Make molded and square bonbons. Make pralines, chocolate bars, chocolate liqueurs, and ganache

## CONFECTIONERY • 1 WEEK

- The art of confectionery applied to a wide range of products: fruit pastes, marshmallows, jelly candies, soft caramels
- Master how and when to use different types of sugar

## FRENCH BREADS AND VIENNOISERIES • 1 WEEK

- The art of French bread making: make sandwich bread, gluten-free breads, pain au lait, aromatic breads, country-style and traditional breads, brioches
- Prepare leavened dough, flaky or «feuilleté» dough (croissants, pains au chocolat)

## REVISITED CLASSIC ENTREMETS • 1 WEEK

- Make a range of entremets combining textures, colors, and aromas
- Prepare cookies, crunchy desserts, creamy desserts, compotes, ganache
- Make decorations and frosting
- Master techniques for assembling



**ENSP**

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ENSP: Much more  
than a school!

For 30 years, École Nationale Supérieure de Pâtisserie has been the fast track for a career in the pastry and baking industry. Inspired and guided by the great chefs Alain Ducasse and Yves Thuriès, we offer innovative, superior education for aspiring chefs from around the world. As the leading French pastry and baking school, we set the industry's standards for generating new techniques and ideas for cutting-edge creations and products. This gives our students the opportunity to train and become the world's top pastry chefs and bakers.

